1. **Control panel**
   1.1. **Function selector knob**
   1.2. **Thermostat knob**
   1.3. **Red thermostat led**
2. **Cooling fan** (not visible)
3. **Upper heating element**
4. **Grill heating element**
5. **Rear oven lamp**
6. **Lower heating element** (hidden)
7. **Oven cool door**

Top shelf

Bottom shelf

ACCESSORIES
Wire shelf - Grill Pan Set

FOOD	Function	Level (from the bottom)	Temperature (°C)	Cooking time min.
Lamb/Veal/Beef/Pork	▭	2	190-210	90-110
Chicken/Rabbit/Duck	▭	2	190-200	65-85
Turkey/Goose	▭	2	190-200	140-180
Fish	▭	2	180-200	50-60
Stuffed peppers and tomatoes/roast potatoes	▭	2	180-200	50-60
Leavened cakes	▭	2	170-180	45-55
Filled pies	▭	2	180-200	60-90
Biscuits	▭	2	170-180	35-45
Lasagna	▭	2	190-200	45-55
Pizza/Bread	▭	2	200-225	40-50/15-18
Toast	▭	3/4	250	1.5-2.5
Cutlets/Sausages/Kebabs	▭	3/4	250	35-45
Vegetables au gratin	▭	3	250	5-8
1/2 chicken	▭	3	250	40-50
Whole chicken	▭	2/3	200-225	55-65
Roast beef	▭	2	200-250	35-45
Roasts	▭	2/3	200-225	60-70
Fish (whole)	▭	3	190-200	40-50

Note: Cooking times and temperatures are based on using food quantities for about 4 servings.

Oven function chart	
Function	**Description of function**
0 **OVEN OFF**	-
☼ **LAMP**	• To switch on the oven light.
▭ **BOTTOM HEATING ELEMENT**	• To finish cooking fruit or cheese cakes or to thicken sauce. • Use this function for the last 10/15 minutes of cooking.
▭ **STATIC**	• To cook meat, fish and chicken on the same level. • Preheat the oven to the required cooking temperature and place the food inside as soon as the red thermostat light turns off. • Ideally, the second or third shelf level should be used.
▭ **GRILL**	• To grill steak, kebabs and sausages, to cook vegetables au gratin and to toast bread. • Preheat the oven for 3 - 5 min. • The oven door must be kept closed during the cooking cycle. • When cooking meat, pour a little water into the drip tray (on the bottom level) to reduce smoke and fat spatters. • Ideally the meat should be turned during cooking.

HOW TO OPERATE THE OVEN
Turn the selector knob to the required function. The oven light switches on.
Turn the thermostat knob clockwise to the required temperature. The red thermostat led lights up, switching off again when the oven reaches the selected temperature. At the end of cooking, turn the knobs to **"0"**.